



INDUCTION HEATING PRESSURE RICE COOKER & WARMER OPERATING INSTRUCTIONS

NP-NVC10 / NP-NVC18

- Please read and follow these operating instructions carefully. Misuse of this Rice Cooker may be dangerous because of the high pressure. Please keep these operating instructions at hand for easy reference.
- Veuillez lire attentivement et respecter les présentes instructions d'utilisation. L'utilisation inadéquate de ce cuiseur à riz peut être dangereuse en raison de la pression élevée. Veuillez garder ce mode d'emploi à portée de la main pour pouvoir le consulter facilement.

INDEX

IMPORTANT SAFEGUARDS.....	2
PARTS NAMES AND FUNCTIONS.....	6
HOW TO SET THE CLOCK.....	8
SOUND SIGNALS AND HOW TO CHANGE THEM.....	8
TIPS TO COOKING GREAT-TASTING RICE (PREPARATION AND KEEP WARM).....	9
HOW TO COOK RICE:	
BASIC COOKING STEPS.....	10
HOW TO SELECT THE RINSE-FREE RICE SETTING.....	12
TIPS TO COOKING VARIOUS RICE MENUS.....	13
ACTIVATED BROWN RICE (GABA BROWN).....	14
REGULAR KEEP WARM AND EXTENDED KEEP WARM.....	16
KEEP WARM MONITOR.....	16
REHEAT FUNCTION.....	17
USING THE TIMER.....	18
RECIPES:	
MIXED RICE.....	19
SWEET RICE WITH MOUNTAIN VEGETABLES.....	19
HAND-ROLLED SUSHI.....	20
RICE PORRIDGE WITH SEVEN HERBS.....	20
CLEANING AND MAINTENANCE.....	21
TROUBLESHOOTING GUIDE.....	26
ERROR DISPLAYS AND THEIR MEANINGS.....	28
REPLACEMENT PARTS.....	29
SPECIFICATIONS.....	29

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.
- 15** This appliance cooks under pressure. Improper use may result in scalds and injuries. Make sure unit is properly closed before operating.
- 16** Do not cook foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti. These foods tend to foam, froth or splatter and may block the pressure release device.
- 17** Always check the pressure release devices for clogging before use.
- 18** Do not open the pressure rice cooker until the unit has cooled and the internal pressure has been reduced.
- 19** Do not use this pressure rice cooker for pressure frying with oil.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of this product is indicated as follows:



WARNINGS

Indicates risk of serious injury or death.



CAUTIONS

Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.

! WARNINGS

To Cook Rice Safely in This Rice Cooker:

Because pressure is applied during cooking, mishandling may be hazardous, as rice or other ingredients may boil over, resulting in burns or injury.



This product is for cooking and keeping rice warm only. Do not use for other than intended purposes. Always follow these Operating Instructions.

Cooking the following types of foods may clog the steam exhaust route, cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid to open suddenly. Please do not cook the following:

- Foods that expand after cooking such as processed seafood products and beans.
(For sweet rice cooked with adzuki beans, boil the adzuki beans separately before adding them to the rice.)
- Foods that may bubble over such as those using baking soda.
- Thick foods such as curry and stews.
- Foods with large amounts of oil.
- Foods that bubble up such as jams.
- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food or steaming dishes.
- Foods with green vegetables (such as rice porridge with seven herbs); the green vegetables should be cooked separately and added after the rice completes cooking.

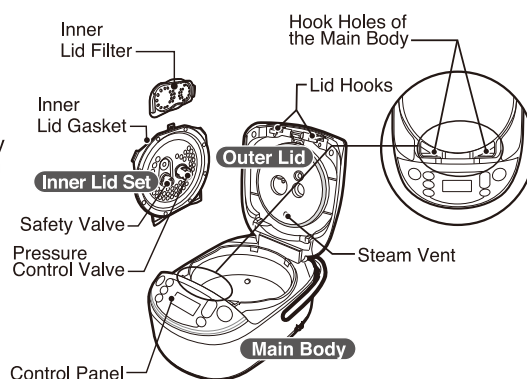
Never open the Outer Lid or move the Rice Cooker when pressure is applied during cooking.



Always check that rice or other matter is not stuck around the Lid Hooks, the Hook Holes of the Main Body, the gap between the Main Body and the Outer Lid, the Inner Lid Gasket, the Pressure Control Valve, the Safety Valve, the Inner Lid Filter, or around the Steam Vent before cooking. Close the Outer Lid securely until it clicks shut.

- Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from cooking.
- The Outer Lid may not open if rice or other matter is stuck.

When opening the Outer Lid during cooking, make sure that the PRESSURE indicator has disappeared from the Control Panel.



● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS (cont.)

⚠ WARNINGS



Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



Do not touch the Steam Vent.

Doing so may cause burns or scalding. Take special precautions with children and infants.



Do not plug or unplug the Power Cord if your hands are wet.

Doing so may cause electric shock or injury.



Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.

Doing so may cause short circuit or electric shock.



Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.

Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.

A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 120V AC.

Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.

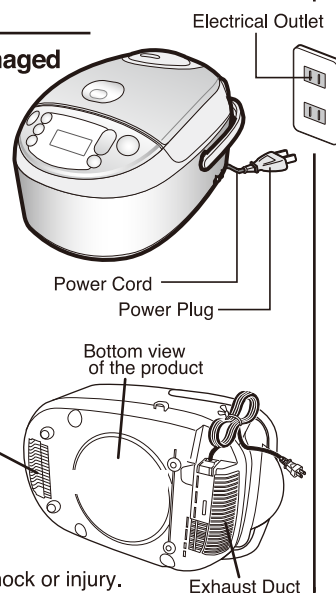
Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

Do not drop metal objects such as pins or wires into the Air Intake Duct or Exhaust Duct.

Doing so may cause electric shock or malfunction, resulting in injury.

Do not allow children to use the Rice Cooker unsupervised.

Keep it out of the reach of infants. Children are at risk of burns, electric shock or injury.



Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.

A dirty Power Plug may cause fire.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown. Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.

- The Power Plug or Power Cord has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable.
- The fan at the bottom does not work during cooking. etc.

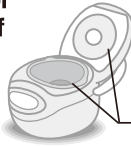
If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for check-ups and/or repair.

⚠ CAUTIONS



Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.

Touching hot surfaces may cause burns.



Be especially careful with metal parts such as the Inner Lid Set and Inner Cooking Pan.

Do not touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.

Open Button



Do not use the Rice Cooker where it may come into contact with water or near heat sources.

Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan.

Doing so may cause the cookware to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 33 lbs./15 kg for the 1.0L model, and 44 lbs. / 20kg for the 1.8L model.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause fire.

Do not use the Rice Cooker on an aluminum sheet or an electric carpet.

The aluminum material may be heated and may cause smoke or fire.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.

Steam or heat may damage, discolor or deform walls, furniture or shelving.

This Rice Cooker has a Steam-Reduce setting. However, this setting will not eliminate steam completely.



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.



Please allow the Rice Cooker to cool down before cleaning.

Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Individuals using a pacemaker should consult with a physician before using the Rice Cooker.

Using the Rice Cooker may affect a pacemaker.

If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

IMPORTANT

Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.

Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).

Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.

Doing so may cause deformation and/or discoloration of the Main Body or Outer Lid.

Do not fill with water above the Maximum Water Level Line (indicated on the Inner Cooking Pan as MAX) and cook.



Do not damage or deform the Inner Cooking Pan.

A damaged Inner Cooking Pan may not cook properly.

Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body or the outside surface of the Inner Cooking Pan.

Doing so may cause imperfect cooking.

Do not cook when the Inner Cooking Pan is empty.

Doing so may cause breakdown of the Rice Cooker.

Do not splash the Rice Cooker with water or place it on top of something wet.

Doing so may cause electric shock or breakdown.

Do not use the Rice Cooker on top of an induction heating cooker. Doing so may cause breakdown.

Do not use the Rice Cooker in direct sunlight.

Doing so may cause discoloration of the Rice Cooker.

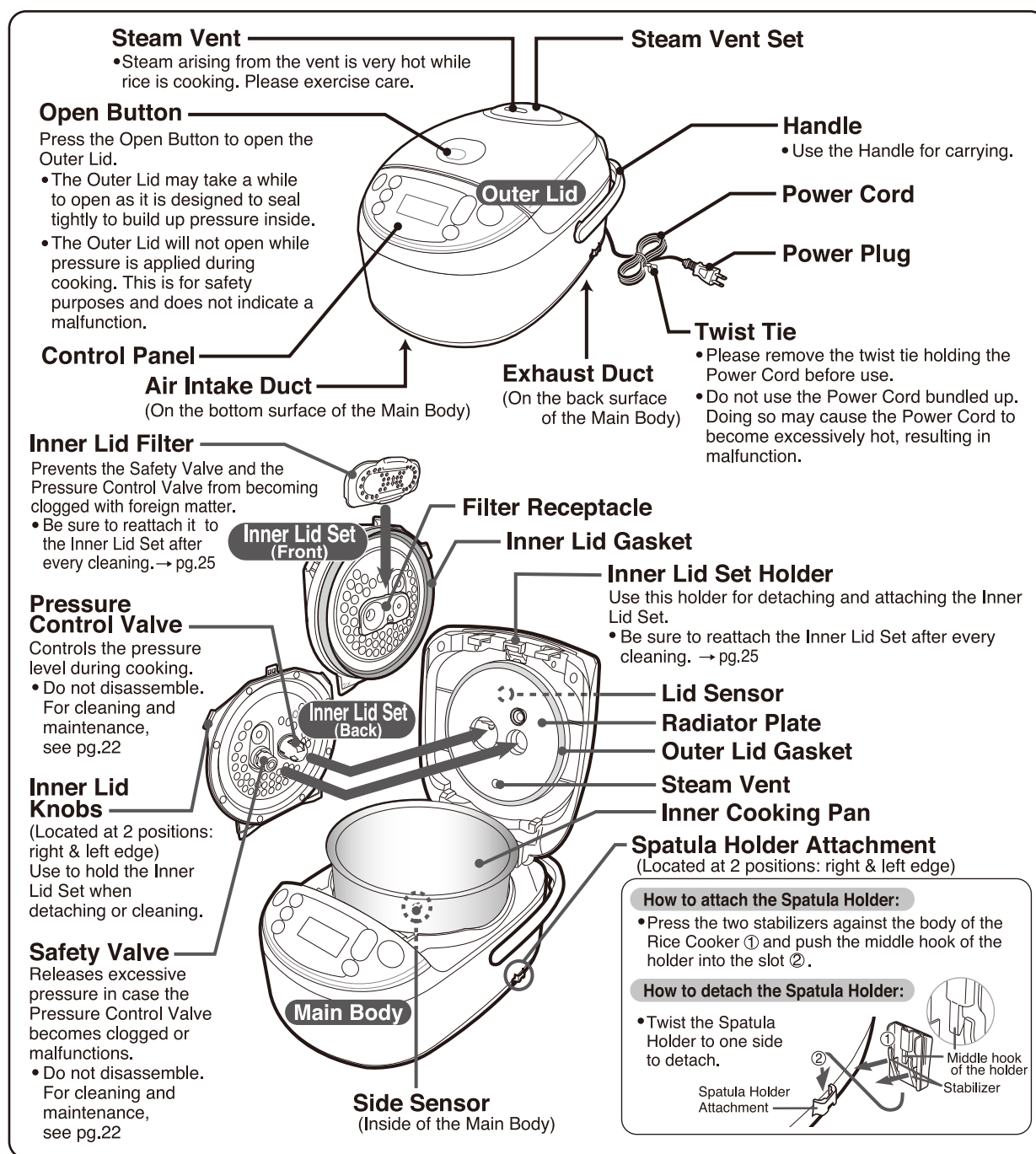
Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can get blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown or malfunction.

PARTS NAMES AND FUNCTIONS



ACCESSORIES

Spatula



Spatula Holder



Measuring Cup

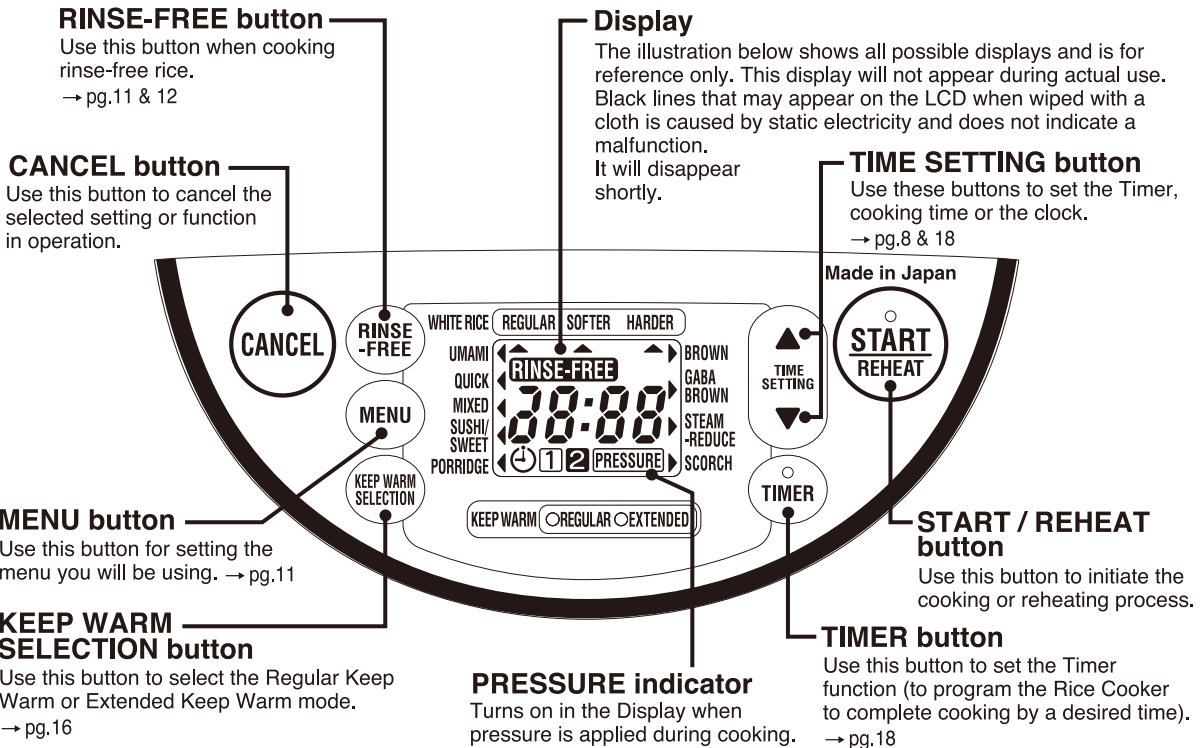


For measuring most types of rice
(1 Cup = approx. 6.1 oz. /
approx. 180mL)

For measuring rinse-free white
rice only (Green Cup)
(1 Cup = approx. 5.8 oz. /
approx. 171mL)

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the START / REHEAT and CANCEL buttons and the Sound Signals are provided for individuals with visual impairment.



HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

The nonstick coating can peel off if damaged. Please take special care to prevent damage and follow these precautions:

<During Preparation>

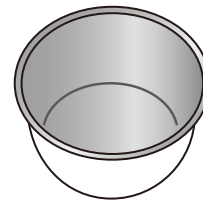
- Remove foreign matters (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving porridge, etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

<When Cleaning>

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



REMARKS: The nonstick coating may wear out with use.

- The nonstick coating may eventually discolor or peel off. This will not affect its cooking / Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the nonstick coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg.29

HOW TO SET THE CLOCK / SOUND SIGNALS AND HOW TO CHANGE THEM

HOW TO SET THE CLOCK

The clock is displayed in 24 hours (military time). Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.

If the clock is inaccurate, set the correct time as shown below.

- If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

e.g.: If the current time is 15:01 but displays 14:56.

1 Set the Inner Cooking Pan and plug in the Power Cord.

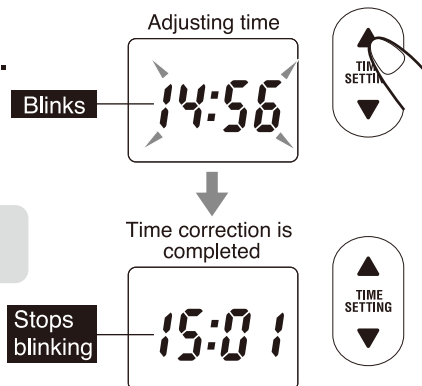
2 Press the Time Setting  or  button to initiate the Time Setting and adjust the clock to the current time. The time display will start to blink.

-  button: Each press advances the time in 1-minute increments.
-  button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



SOUND SIGNALS AND HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. **You can choose the Sound Signals from the following:**

Types of Sound Signals:

Indication	Melody: The default setting at the time of shipment from the factory.	Beep: Choose this setting to change from a Melody.	Silent: Choose this setting to disable the Sound Signal.
Cooking has begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking / Reheating has completed:	"Amaryllis"	beeps 5 times	no sound
The Outer Lid is not closed during Keep Warm:	four short beeps		no sound
The rice has not been loosened after cooking completion:	four short beeps		no sound

HOW TO CHANGE THE SOUND SIGNAL:

1 Set the Inner Cooking Pan and plug in the Power Cord.

2 Hold the  button for more than 3 seconds.

3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Melody Signal of the initiation of Reheating.
- You cannot change the Sound Signal during Cooking, Keep Warm or Timer Cooking.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

WHEN CHANGING THE SOUND SIGNAL:

- Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

① **Melody:**
It will play "Amaryllis" when the sound setting is completed.

② **Beep:**
It will beep 3 times when the sound setting is completed.

③ **Silent:**
It will beep 1 time when the sound setting is completed.

- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION AND KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

Clean rice quickly Prepare a bowl to pool water

- ① Rinse rice First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand. Drain the water immediately afterwards. Repeat twice.
 - ② Wash rice Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.
 - ③ Rinse rice Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.
- (Complete steps ①~③ within 10 minutes.)

Rinse the rice with plenty of water quickly.

Wash by stirring the rice.



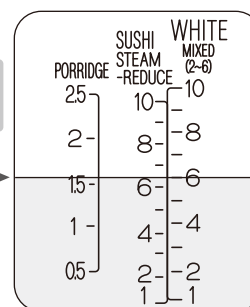
Adjust the amount of water accordingly

Type of Rice	Water Adjustment
White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop	Add a little water to the normal level ※

※To avoid boil-over, use the **[SOFTER]** menu setting when adding water above the normal scale level.

e.g.: When Cooking 6 Cups of White Rice or Rinse-Free Rice

Add water to water level 6 for WHITE.



• This illustration shows the Inner Cooking Pan of the 1.8L model.

Do not use strongly alkalized ionic water

Do not use alkalized ionic water that is over pH 9.

Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become wet or burn.

HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

The rice may develop a foul odor if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

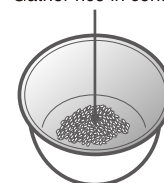
To prevent the rice from becoming dry, wet, develop an odor or turn yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours (24 hours for Extended Keep Warm mode).
- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

Gather rice in center



HOW TO COOK RICE

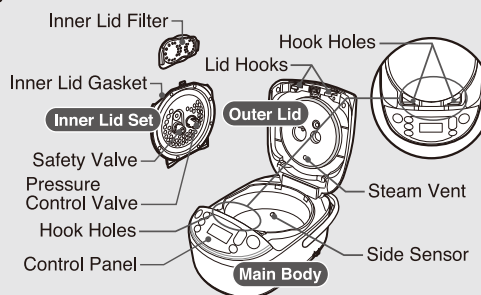
BASIC COOKING STEPS

- The initial menu setting at the time of shipment from the factory is WHITE RICE / REGULAR.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. → pg.21 ~ 25

1 Check the parts of the Main Body before cooking.

Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right. → pg.22

- **Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from cooking.**



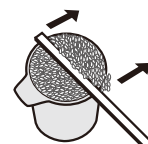
2 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



Use the clear Measuring Cup for most types of rice.
(1 cup = approx. 6.1 oz. / approx. 180mL)

WHEN COOKING RINSE-FREE RICE



Rinse-free rice → Use the green Measuring Cup for rinse-free white rice.
(1 Cup = approx. 5.8 oz. / approx. 171mL)

3 Clean the rice and adjust the amount of water.

How to clean rice → pg.9 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly"

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen. → pg.13

For an accurate measurement, level the surface of the rice. Fill to the water measure line that matches the number of cups of rice you are cooking.

- **The rice may be cooked immediately after cleaning rice, as soaking is not required. Soaking the rice will soften the texture of the rice.**

WHEN COOKING RINSE-FREE RICE

Add enough water to cover the rice and gently stir 2~3 times to separate the grains, and then adjust the amount of water.

Use the same water level for WHITE.

- **Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.**

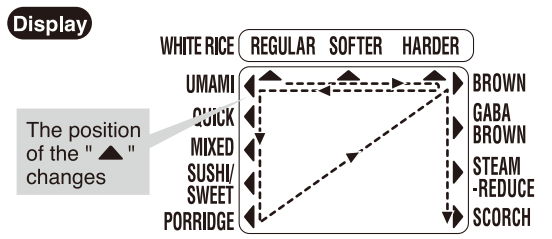
4 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Set. Close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matter, before placing the Inner Cooking Pan into the Main Body.

- **Be sure to attach the Inner Lid Filter to the Inner Lid Set.**
- **The Outer Lid may not close smoothly as it is designed to lock during cooking for safety purposes. Push down on the Outer Lid until you hear it click shut.**

5

Select the desired Menu setting by pressing the  button.



Each press of the button changes the position of the "▲" on the Display;

REGULAR → SOFTER → HARDER → UMAMI → QUICK
→ MIXED → SUSHI / SWEET → PORRIDGE → BROWN
→ GABA BROWN → STEAM-REDUCE → SCORCH.

WHEN COOKING RINSE-FREE RICE

Press the , and **RINSE-FREE** will appear on the Display. Select the menu by pressing the .

• **BROWN and GABA BROWN menu settings cannot be selected while RINSE-FREE is selected.** → See "HOW TO SELECT THE RINSE-FREE SETTING" on pg.12.

- Press and hold the button to quickly cycle through the selections. It will stop when it reaches REGULAR.
- Menu settings such as WHITE RICE (REGULAR, SOFTER, HARDER), UMAMI, BROWN, GABA BROWN, STEAM-REDUCE and SCORCH will remain selected until you change the setting.

6

Press the  button.

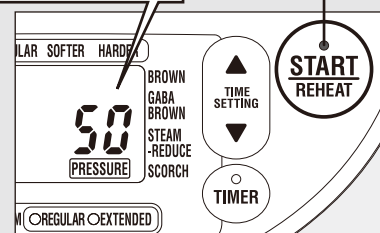
The START / REHEAT light will turn on and the melody/beep to start cooking will sound.

The Display shows the estimated time until cooking completion in minutes.

- Rice or other matter stuck on the Rice Cooker may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from cooking.
- Four short beeps will sound if the Outer Lid is not closed completely. Please note that this does not indicate a malfunction. Close the Outer Lid completely until you hear it click shut.
- Make sure the Rice Cooker is not in Keep Warm mode, then press the START / REHEAT button. If the Keep Warm light is on, the reheating process will start. → pg.17
- Press the Time Setting  or  button to check the current time during cooking. If the stored lithium battery is out and the current time was not set, the Display will not show the current time.

Displays the estimated time until cooking completion

Turns on



- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

HOW TO COOK RICE (cont.)

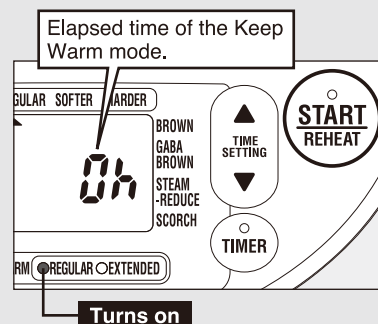
7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

When opening the Outer Lid, please make sure that steam is not coming out from the Steam Vent and that the **PRESSURE** indicator has disappeared from the Display.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the **REGULAR KEEP WARM** light turns on. The Display will show the elapsed Keep Warm time in hour(s).

Stir the rice and loosen it immediately to release excessive moisture to prevent rice from clumping or becoming too wet.

- Be careful not to burn yourself when stirring and loosening rice.
- If you cancel the Keep Warm mode and press the **KEEP WARM SELECTION** button again, the Display shows 0h.
- Four short beeps will sound if the rice has not been loosened after cooking completes. Please note that this does not indicate a malfunction. Loosen the rice and close the Outer Lid.
- The sound setting to indicate cooking completion can be changed. If changed to silent mode, the beeps that remind you to close the Outer Lid or to loosen the rice will not sound. → pg.8



8 After use, press the **CANCEL** button, then unplug the Power Cord.

PLEASE FOLLOW:

When opening the Outer Lid, please make sure that steam is not coming out from the Steam Vent and that the **PRESSURE** indicator has disappeared from the Display.

- When opening the Outer Lid during cooking, or to cancel cooking, press and hold the **CANCEL** button for more than 1 second. Please be cautious of the Steam Vent as steam will be forced out.
- Even if the **PRESSURE** indicator has disappeared, if you feel resistance when pressing the Open Button to open the Outer Lid, do not force it open as doing so may cause danger. Allow the Rice Cooker to cool and then try again.
- In menu settings that apply pressure, the pressure inside the Rice Cooker increases about 10 minutes after cooking begins. For safety purposes, do not open the Outer Lid while pressure is applied, and wait until cooking completes and the Rice Cooker switches to Keep Warm.

NOTE:

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- The surface of the cooked rice may appear concaved in the center due to the surround-heating cooking mechanism.
- When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 50 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

REMARKS:

To cool the Main Body and Outer Lid quickly, please try the following:

- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
- Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

HOW TO SELECT THE RINSE-FREE SETTING

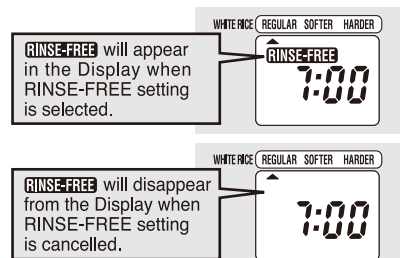
TO SELECT THE RINSE-FREE SETTING

Press the **RINSE-FREE** button, and **RINSE-FREE** will appear on the Display.

- If the **RINSE-FREE** button is pressed while **BROWN** or **GABA BROWN** menu setting is selected, the menu setting will automatically change to **WHITE RICE / REGULAR**.

TO CANCEL THE RINSE-FREE SETTING

Press the **RINSE-FREE** button, and **RINSE-FREE** will disappear from the Display.



TIPS TO COOKING VARIOUS RICE MENUS

- When using rinse-free rice, see pg.10 & 11 "WHEN COOKING RINSE-FREE RICE".
- When measuring rinse-free rice, use the provided green Rinse-Free Measuring Cup.

Menus • Menus with special menu settings.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity (cups)	Remarks
White Rice Regular	White Rice / Rinse-Free Rice	WHITE RICE REGULAR	WHITE	1.0L:0.5~5.5	• Cooks white rice to a regular consistency.
White Rice Softer	White Rice / Rinse-Free Rice	WHITE RICE SOFTER			• Cooks white rice to a more glutinous and softer texture than "Regular".
White Rice Harder	White Rice / Rinse-Free Rice	WHITE RICE HARDER			• Cooks white rice to a less glutinous and harder texture than "Regular".
Umami	White Rice / Rinse-Free Rice	UMAMI		1.8L:1~10	• Soaks and steams rice longer for a sweeter taste.
Quick Cooking	White Rice / Rinse-Free Rice	QUICK			• Cooks white rice faster. Please note that the rice texture may be slightly harder.
Mixed Rice	White Rice / Rinse-Free Rice	MIXED	WHITE	1.0L:0.5~4	• Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. • The recommended amount of ingredients should be about 30-50% of the rice volume. • Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
				1.8L:2~6	
Sushi Rice	White Rice / Rinse-Free Rice	SUSHI / SWEET	SUSHI	1.0L:0.5~5.5 1.8L:1~10	
Sweet Rice	Sweet Rice or Sweet Rice mixed with White Rice or Rinse-Free Rice	SUSHI / SWEET	SWEET When cooking sweet rice mixed with white rice, use slightly above the water level for SWEET.	1.0L:1~4	• Place ingredients on top of rice after adjusting the water. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. • When cooking rice with adzuki beans, boil the adzuki beans first, then separate the beans from the broth and cool to room temperature before using. Use broth in place of water when cooking the rice.
				1.8L:2~6	
Porridge	White Rice / Rinse-Free Rice	PORRIDGE	PORRIDGE	1.0L:0.5~1.5	• The recommended amount of ingredients should be about 30-50% of the rice volume. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. • Boil green leaf vegetables separately and add them after the rice porridge has finished cooking. • Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
				1.8L:0.5~2.5	
Brown Rice	Brown Rice	BROWN	BROWN	1.0L:1~4	• If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.
GABA Brown Rice	Brown Rice	GABA BROWN		1.8L:2~8	• Activates brown rice for increased nutritional values. → pg.14
Steam-Reduce	White Rice / Rinse-Free Rice	STEAM-REDUCE	STEAM-REDUCE	1.0L:0.5~5.5 1.8L:1~10	• Reduces steam. (It will not eliminate steam completely.) Please note that the rice texture may be slightly harder.
Scorched Rice	White Rice / Rinse-Free Rice	SCORCH	WHITE	1.0L:0.5~5.5	• Allows for white rice to scorch on the bottom. • It is recommended that you enjoy the rice as soon as possible after cooking completes. (If the temperature of the rice drops, the scorched part will become hard.) • The scorched part may be a little hard to loosen or the texture may be a little hard to eat. • If cooking a small amount of rice, the rice may not scorch as much.
				1.8L:1~10	

HOW TO COOK RICE (cont.)

Others

- These menus may be cooked using the settings described below.

Others	Rice	Menu Setting	Water Level	Cooking Capacity (cups)	Remarks
Mixed Rice with Barley	Barley mixed with White Rice or Rinse-Free Rice	WHITE RICE SOFTER	WHITE	1.0L:0.5~5.5 1.8L:1~10	• The amount of barley mixed into the rice should be less than 20% of the total volume. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.
White Rice with Germ	White Rice with Germ	WHITE RICE REGULAR	WHITE	1.0L:0.5~5.5 1.8L:1~10	• Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice or Germinated Brown Rice mixed with White Rice or Rinse-Free Rice	MIXED	WHITE	1.0L:0.5~4 1.8L:2~8	• Do not use the Timer function or soak rice in water for more than 30 minutes. • Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. • When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice 30 %	Semi-Brown Rice 30 %	BROWN	BROWN Use slightly below the water level for BROWN	1.0L:1~4 1.8L:2~8	• Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → Make adjustments to the amount of water.
Semi-Brown Rice 50 % / 70 %	Semi-Brown Rice 50 % / 70 %	WHITE RICE SOFTER	WHITE Use slightly above the water level for WHITE	1.0L:1~4 1.8L:2~8	

ACTIVATED BROWN RICE (GABA BROWN)

This Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

GABA BROWN SETTING:

When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, after which it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at approx. 104°F(approx. 40°C) for approx. 2 hours. Cooking will take longer to complete. → See "Estimated Cooking Time" on pg.15. By activating brown rice, GABA (gamma-aminobutyric acid), a naturally occurring nutrient in brown rice, increases to 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.

※ What is GABA?

GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

Estimated Cooking Time / Menu Settings that Apply Pressure

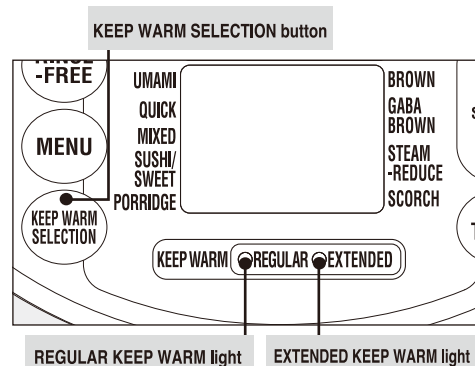
		Menu Settings that Apply Pressure	Regular Rice		Rinse-Free Rice	
			1.0L model	1.8L model	1.0L model	1.8L model
White Rice	Regular	●	Approx. 49 minutes - 55 minutes	Approx. 52 minutes - 58 minutes	Approx. 50 minutes - 56 minutes	Approx. 53 minutes - 1 hour
	Softer	●	Approx. 56 minutes - 58 minutes	Approx. 55 minutes - 1 hour 1 minute	Approx. 57 minutes - 1 hour	Approx. 57 minutes - 1 hour 6 minutes
	Harder		Approx. 47 minutes - 55 minutes	Approx. 48 minutes - 57 minutes	Approx. 50 minutes - 57 minutes	Approx. 52 minutes - 1 hour
Umami		●	Approx. 1 hour 7 minutes - 1 hour 14 minutes	Approx. 1 hour 10 minutes - 1 hour 22 minutes	Approx. 1 hour 10 minutes - 1 hour 17 minutes	Approx. 1 hour 18 minutes - 1 hour 25 minutes
Quick Cooking		●	Approx. 28 minutes - 35 minutes	Approx. 31 minutes - 46 minutes	Approx. 30 minutes - 43 minutes	Approx. 32 minutes - 47 minutes
Mixed Rice		●	Approx. 55 minutes - 1 hour 12 minutes	Approx. 1 hour - 1 hour 4 minutes	Approx. 1 hour 9 minutes - 1 hour 14 minutes	Approx. 1 hour - 1 hour 4 minutes
Sushi Rice			Approx. 57 minutes - 1 hour 7 minutes	Approx. 59 minutes - 1 hour 9 minutes	Approx. 57 minutes - 1 hour 7 minutes	Approx. 1 hour 2 minutes - 1 hour 11 minutes
Sweet Rice			Approx. 59 minutes - 1 hour 3 minutes	Approx. 1 hour 2 minutes - 1 hour 5 minutes	Approx. 59 minutes - 1 hour 3 minutes	Approx. 1 hour 2 minutes - 1 hour 7 minutes
Porridge			Approx. 1 hour 2 minutes - 1 hour 8 minutes	Approx. 1 hour 1 minute - 1 hour 16 minutes	Approx. 1 hour 2 minutes - 1 hour 8 minutes	Approx. 1 hour 1 minute - 1 hour 16 minutes
Brown Rice		●	Approx. 1 hour 19 minutes - 1 hour 23 minutes	Approx. 1 hour 4 minutes - 1 hour 20 minutes	—	
GABA Brown Rice		●	Approx. 3 hours 18 minutes - 3 hours 25 minutes	Approx. 3 hours 20 minutes - 3 hours 34 minutes	—	
Steam-Reduce		●	Approx. 51 minutes - 59 minutes	Approx. 54 minutes - 1 hour	Approx. 56 minutes - 1 hour 1 minute	Approx. 1 hour 3 minutes - 1 hour 5 minutes
Scorched Rice		●	Approx. 57 minutes - 59 minutes	Approx. 57 minutes - 1 hour	Approx. 59 minutes - 1 hour 1 minute	Approx. 59 minutes - 1 hour 3 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F(20°C), and water at a starting temperature of 64.4°F(18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings. (Takes about 30 minutes for preheating.)

REGULAR KEEP WARM AND EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM SELECTION button during Keep Warm mode.

- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):
 - MIXED, PORRIDGE, BROWN and GABA BROWN menu settings.
 - If 12 hours of Regular Keep Warm has already elapsed.
 - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.
- The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.22 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.



REGULAR KEEP WARM

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode and the REGULAR KEEP WARM light turns on.

- To turn on the Regular Keep Warm mode when the Rice Cooker is turned off, press the KEEP WARM SELECTION button.



EXTENDED KEEP WARM

This function can be activated during Regular Keep Warm mode.

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

1 Check to make sure the REGULAR KEEP WARM light is on.



2 Press the KEEP WARM SELECTION button once. The EXTENDED KEEP WARM light will turn on.

- If 24 hours elapses from cooking completion, the Rice Cooker returns to Regular Keep Warm mode.



How to change from Extended Keep Warm mode to Regular Keep Warm mode:

Press the KEEP WARM SELECTION button once.

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on.

- When it returns to Regular Keep Warm mode, the fan will start to adjust the temperature.



KEEP WARM MONITOR

To keep rice tasting fresh during Keep Warm mode, the Rice Cooker beeps to indicate the following:

- Four short beeps will sound 10 minutes, 40 minutes and 70 minutes after cooking completion if you do not loosen the rice after cooking completion. Open the Outer Lid and loosen the rice immediately after cooking completes, to release excessive moisture and make the rice fluffy.
- If the Outer Lid is left open during Keep Warm mode, four short beeps will sound after about 5 minutes, and then every 3 minutes up to 3 times. Close the Outer Lid securely until you hear it click shut to prevent the temperature of the rice from dropping too much.

To disable the beeps, change to silent mode. → pg.8

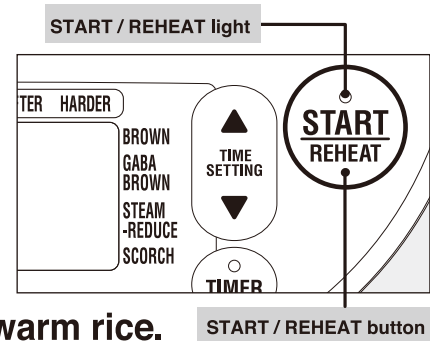
NOTE:

- To change the display to show the current time during Keep Warm, press the Time Setting (▲) or (▼) button. Then press the (▲) or (▼) button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display the next time the Rice Cooker is used, and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan.
- If Scorched rice was cooked, please enjoy it as soon as possible after cooking completes to enjoy the flavor fully. It is recommended not to Keep Warm the rice.
- Do not use the Extended Keep Warm mode for keeping warm Sweet Rice, Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%).

REHEAT FUNCTION

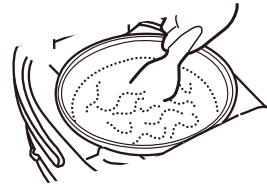
You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during keep warm to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.



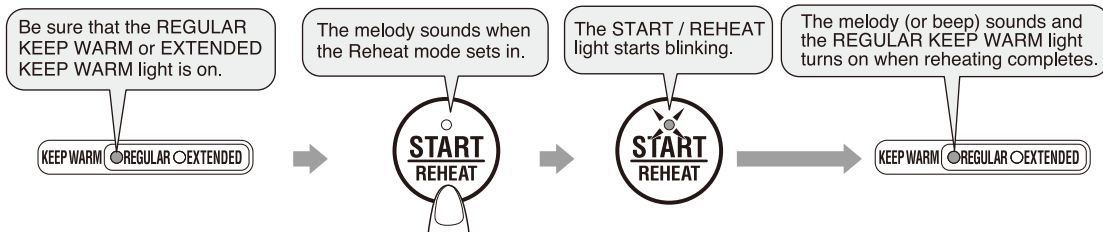
1 Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5oz. / approx. 160g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.



2 Press the button.

Standard times required for reheating: Approx. 5 min. - 8 min.



- Make sure that the REGULAR KEEP WARM / EXTENDED KEEP WARM light is on. If the START / REHEAT button is pressed when the REGULAR KEEP WARM / EXTENDED KEEP WARM light is off, the rice cooking function will start.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.

To cancel the Reheat mode:	• Press the CANCEL button.
To cancel the Reheat mode and return to Keep Warm mode:	• Press the KEEP WARM SELECTION button.
Do not reheat for the following cases:	• Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring. • Do not repeat the Reheat function as doing so may cause scorching or dryness. • Do not use the Reheat function if the amount of rice left over is above water level 3 (for 1.0L model) or 6 (for 1.8L model) for WHITE as the rice may not be warmed adequately. • Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

USING THE TIMER

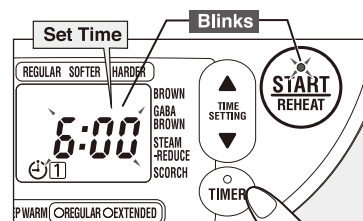
- Set the clock to the current time before setting the Timer function. → pg.8

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1" and "Timer 2".
- The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2"

SETTING A SPECIFIC TIME

1 Press the button to select "Timer 1" (or "Timer 2").

- The preset time for "Timer 1" and the START / REHEAT light will blink.
- Press the button again and the preset time for "Timer 2" will appear.



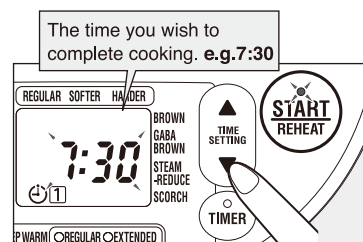
2 Press the button to select the desired Menu.

- The Timer function is not available for QUICK and MIXED menu settings.
- Do not use the Timer function for SWEET.

3 Press the Time Setting or button to set a specific time to finish cooking.

-  button: Each press advances the time in 10-minute increments.
-  button: Each press reverses the time in 10-minute increments.

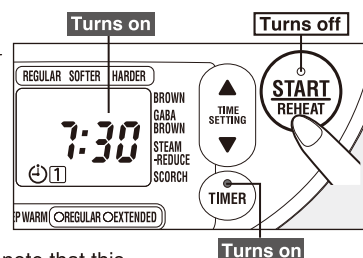
- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.



4 Press the button.

The START / REHEAT light will turn off, the set time will be displayed and the TIMER light will turn on with a melody/beep sound.

- The START / REHEAT button must be pressed to set the TIMER.
- Four short beeps will sound if the Outer Lid is not closed completely. Please note that this does not indicate a malfunction. Close the Outer Lid completely until you hear it click shut.



Suggested Lengths for the Timer Setting:

Menu Selections		Regular Rice		Rinse-Free Rice	
		1.0L model	1.8L model	1.0L model	1.8L model
White Rice	Regular	1 hour 10 minutes - 13 hours		1 hour 10 minutes - 13 hours	
	Softer	1 hour 15 minutes - 13 hours		1 hour 15 minutes - 13 hours	
	Harder	1 hour 10 minutes - 13 hours		1 hour 10 minutes - 13 hours	
Umami		1 hour 35 minutes - 13 hours		1 hour 35 minutes - 13 hours	1 hour 40 minutes - 13 hours
Sushi Rice		1 hour 20 minutes - 13 hours		1 hour 20 minutes - 13 hours	
Porridge		1 hour 15 minutes - 13 hours	1 hour 25 minutes - 13 hours	1 hour 15 minutes - 13 hours	1 hour 25 minutes - 13 hours
Brown Rice		1 hour 35 minutes - 13 hours		—	
GABA Brown Rice		3 hours 40 minutes - 13 hours		—	
Steam-Reduce		1 hour 10 minutes - 13 hours		1 hour 10 minutes - 13 hours	1 hour 20 minutes - 13 hours
Scorched Rice		1 hour 10 minutes - 13 hours		1 hour 10 minutes - 13 hours	

NOTE:

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- To cancel the Timer setting, press the CANCEL button.
- Press the Time Setting  or  button to check the current time during Timer cooking.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound and the Rice Cooker will start cooking immediately.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for rinse-free rice), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.

RECIPES

The measurements
used in these
Recipes:

■ 1 Tablespoon = 0.5 oz. (15mL)

■ 1 teaspoon = 0.2 oz. (5mL)

■ Measure the rice with the provided Measuring Cup.

White, brown and germinated brown rice.....Use the clear Measuring Cup for most types of rice. (1 Cup = approx. 6.1 oz. / approx. 180mL)

Rinse-free rice.....Use the green Measuring Cup for rinse-free white rice only. (1 Cup = approx. 5.8 oz. / approx. 171mL)

MIXED RICE

Menu Setting: **MIXED**

Ingredients (4-5 servings)

3 cups Rice
2 oz. (50g) Chicken thigh
½ slice *Age* (fried tofu)
1 oz. (30g) Carrots
1 oz. (30g) *Konnyaku*
1 oz. (30g) *Gobo*
2-3 Dried Shiitake mushrooms
(soaked in water to reconstitute)

A { 1- ½ Tbsp. Light soy sauce
1- ½ Tbsp. *Mirin* (sweet sake)
½ tsp. Salt
½ tsp. *Dashinomoto*
Soup taken from soaking dried
Shiitake to taste
Stone parsley to taste



How to cook

- 1 Slice chicken thigh into ½ inch (1cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken thigh and *Age* in soup stock **A** for 5 minutes (do not discard this soup stock).
- 2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Clean rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE, and **mix well from the bottom of the pan**.
- 5 Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top. Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 6 Press the MENU button, select MIXED and press the START / REHEAT button to start cooking.
- 7 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.

SWEET RICE WITH MOUNTAIN VEGETABLES

Menu Setting: **SUSHI / SWEET**

Ingredients (4-5 servings)

3 cups Sweet rice
2.5 oz. (70g) Boiled mountain vegetables in a packet
A { 1 Tbsp. *Mirin* (sweet sake)
1 tsp. Salt

How to cook

- 1 Clean rice and drain in a strainer for more than 30 minutes.
- 2 Put 1 in the Inner Cooking Pan and add **A**. Pour water to the water level 3 for SWEET and **mix well from the bottom of the pan**. Then place drained the boiled mountain vegetables on top of rice.
- 3 Press the MENU button and select the SUSHI / SWEET menu setting. Then press the START / REHEAT button.
- 4 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.
 - If regular white rice is mixed to cook with sweet rice, add water slightly above the water level for SWEET.



RECIPES (cont.)

HAND-ROLLED SUSHI

Menu Setting: **SUSHI / SWEET**

Ingredients (4-5 servings)

3 cups Rice

Mixed vinegar

4 Tbsp. Rice vinegar

1 Tbsp. Sugar

1-1/2 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Pickles (e.g. pickled radish)

Avocado and ham

Natto (fermented soy bean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, *wasabi* (horse radish), soy sauce and pickled red ginger to taste



How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI.
- 2 Press the MENU button, select SUSHI / SWEET and press the START / REHEAT button to start cooking.

3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-rolled sushi.

RICE PORRIDGE WITH SEVEN HERBS

Menu Setting: **PORRIDGE**

- ① Make sure the PORRIDGE menu is selected.
- ② When cooking porridge with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking.
 - Always follow these points to prevent the porridge from boiling over, or the Pressure Control Valve and Safety Valve from clogging, which may be dangerous.

Ingredients (4-5 servings)

1 cup Rice

2.5 oz. (70g) Green vegetables

(the seven herbs of spring, if available, or other green vegetables as substitutes)

Salt to taste

How to cook

- 1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
- 2 Clean rice well, add water to water level 1 for PORRIDGE.
- 3 Press the MENU button, select PORRIDGE and press the START / REHEAT button to start cooking.
- 4 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step 1, stir well and add salt to taste.



Seven herbs of spring:

Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

When cooking rice with additional ingredients and / or seasonings

Seasonings

- Seasonings should be diluted with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

Ingredients

- Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
- The recommended amount of ingredients should be about 30-50% of the rice volume. Excessive amount of additional ingredients may not cook properly.
- Pre-cook ingredients that do not cook easily.

CLEANING AND MAINTENANCE

- Clean the Rice Cooker thoroughly after every use.
- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Rice Cooker.
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set, Steam Vent Set and Spatula Holder correctly.

HOW TO CLEAN THE EXTERIOR

Main Body:

Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.

Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.

- Otherwise the Outer Lid may not open.

Control Panel

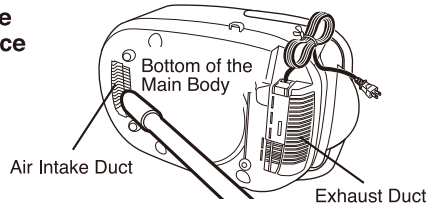
Wipe with a dry soft cloth.

Air Intake Duct

On the bottom surface of the Main Body

Use a vacuum to clean the Air Intake Duct located at the bottom of the Rice Cooker (about once a month).

Using the Rice Cooker with clogged Air Intake Duct may cause the internal temperature to become abnormally high, resulting in breakdown.



Steam Vent Set

→ pg.24

Outer Lid

Remove the Steam Vent Set, and wipe the Outer Lid with a well-wrung soft cloth.

Power Plug

Wipe with a dry soft cloth.

Power Cord

Wipe with a dry soft cloth.

HOW TO CLEAN THE ACCESSORIES AND INNER COOKING PAN

Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.



Spatula

Spatula Holder



Measuring Cup

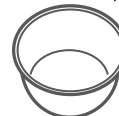


For measuring most types of rice



For measuring rinse-free white rice only (Green Cup)

Inner Cooking Pan → pg.9



IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1** Fill the Inner Cooking Pan with water up to water level 1 for WHITE for 1.0L model, and water level 2 for 1.8L model.

- Do not put other matter such as kitchen detergents in the Inner Cooking Pan.

- 2** Close the Outer Lid and press the **MENU** button

- 3** Press the **START/REHEAT** button.

- 4** When the Rice Cooker completes cooking and switches to the Keep Warm mode, press the

CANCEL button.

- 5** Wait until the Main Body cools down, discard the water and clean accordingly.

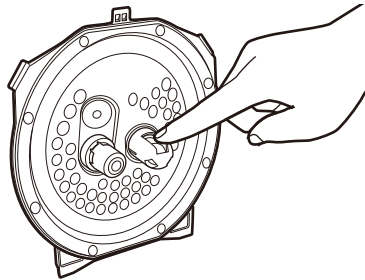
- Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

CLEANING AND MAINTENANCE (cont.)

HOW TO CLEAN THE INTERIOR

Pressure Control Valve

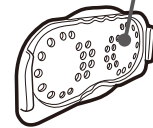
Push the ball inside the Safety Valve with your finger to make sure it is not clogged with foreign matter. If it becomes clogged with rice or other matter, remove it with a bamboo stick.



Inner Lid Filter

If it becomes clogged with rice or other matter, remove it with a bamboo stick.

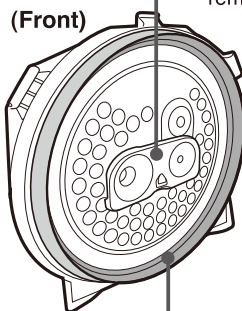
- Detach and clean the Inner Lid Filter after every use.



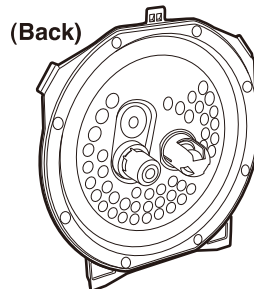
- Soak the Inner Lid Set in warm or cold water, wash with a sponge and wipe dry after every use, otherwise, the lid may rust or become discolored.
- Do not disassemble (except Inner Lid Filter). Doing so may cause breakdown.

Filter Receptacle

- If the gap between the Inner Lid and Filter Receptacle is clogged with foreign matter, remove it with a bamboo stick.



(Front)

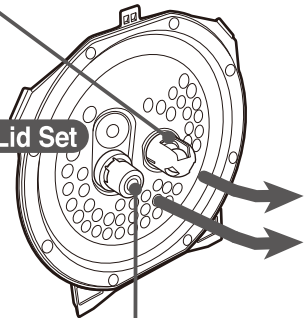


(Back)

Inner Lid Gasket

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.

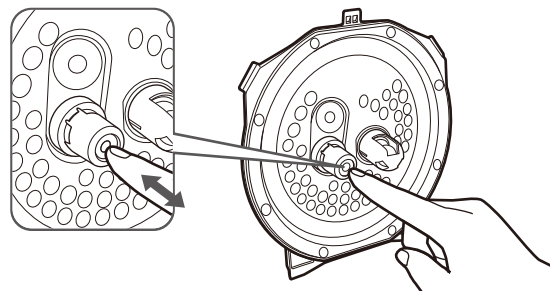
Inner Lid Set



Safety Valve

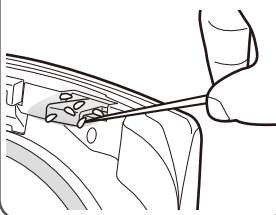
Push the Pressure Control Valve with your finger 2 to 3 times to make sure that it moves smoothly.

If it becomes clogged with rice or other matter, remove it with a bamboo stick.



Lid Hooks

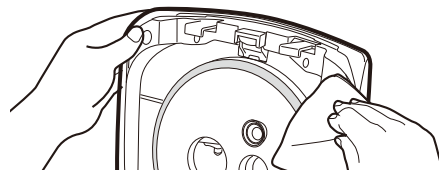
If the Lid Hooks become clogged with rice or other matter, remove it with a bamboo stick. Otherwise the Outer Lid may not close securely and prevent the Rice Cooker from cooking for safety purposes. Additionally, it may prevent the Outer Lid from opening.



Outer Lid

Wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

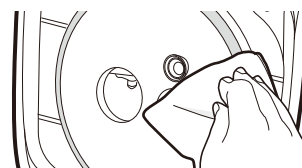
- Leaving rice and other matter on the surface may cause the Outer Lid to rust or discolor.
- Hold the Outer Lid securely to clean.



Outer Lid Gasket

Wipe with a well-wrung soft cloth. Remove any rice or residue.

- The Outer Lid Gasket cannot be removed.



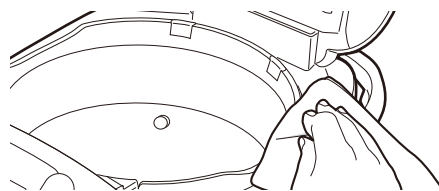
Side Sensor

Wipe with a well-wrung soft cloth.

If it becomes clogged with rice or other matter, remove it with a bamboo stick.

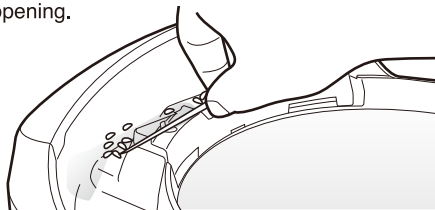
Dew Collecting Area

Wipe with a well-wrung soft cloth.



Hook Holes of the Main Body

If the Hook Holes of the Main Body become clogged with rice or other matter, remove it with a bamboo stick. Otherwise the Outer Lid may not close securely and prevent the Rice Cooker from cooking for safety purposes. Additionally, it may prevent the Outer Lid from opening.



Gap Between the Main Body and Outer Lid (Shaded Area)

The Outer Lid may not open if it is closed with rice or other matter left in this area.

CLEANING AND MAINTENANCE (cont.)

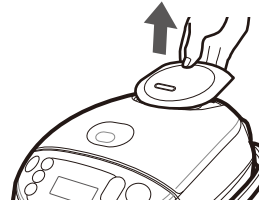
HOW TO CLEAN THE STEAM VENT SET

Please allow the Rice Cooker to cool down before cleaning.

Wash the outside and inside of the Steam Vent Set under running water.

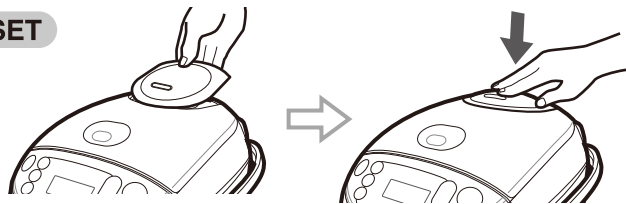
HOW TO DETACH THE STEAM VENT SET

Hold the rear part and pull up.



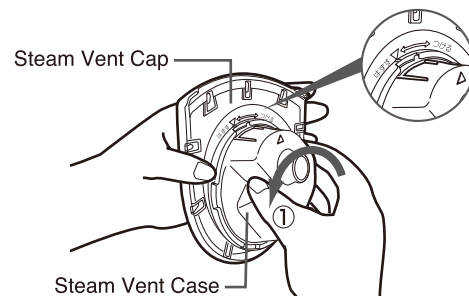
HOW TO ATTACH THE STEAM VENT SET

Hold the rear part and push down.



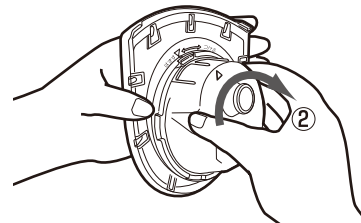
HOW TO REMOVE THE STEAM VENT CASE

Turn the Steam Vent Case counterclockwise, align the "△" mark of the Steam Vent Case with the "▽" mark on the Steam Vent Cap and remove. (①)



HOW TO ATTACH THE STEAM VENT CASE

Align the "△" mark of the Steam Vent Case with the "▽" mark on the Steam Vent Cap. Then turn the Steam Vent Case clockwise to reattach firmly. (②)



HOW TO DETACH AND ATTACH THE STEAM VENT GASKET

HOW TO DETACH

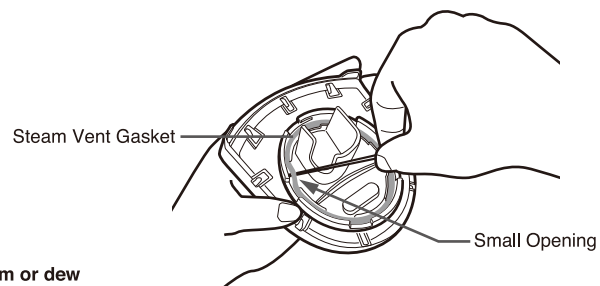
Insert a toothpick in the small opening to remove the Steam Vent Gasket.

HOW TO ATTACH

Attach the Steam Vent Gasket to the groove of the Steam Vent Cap firmly.

Make sure that the Steam Vent Gasket is not twisted.

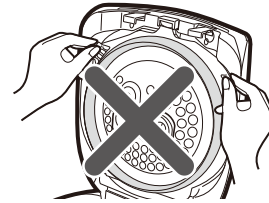
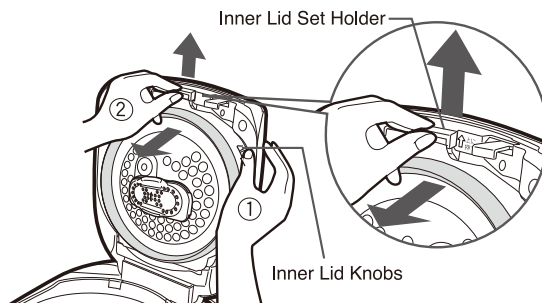
- An incorrectly attached Steam Vent Gasket may cause steam or dew to leak.



HOW TO DETACH AND ATTACH THE INNER LID SET

HOW TO DETACH THE INNER LID SET

Hold the Inner Lid Knob (①) and push up the Inner Lid Set Holder (②) to detach.

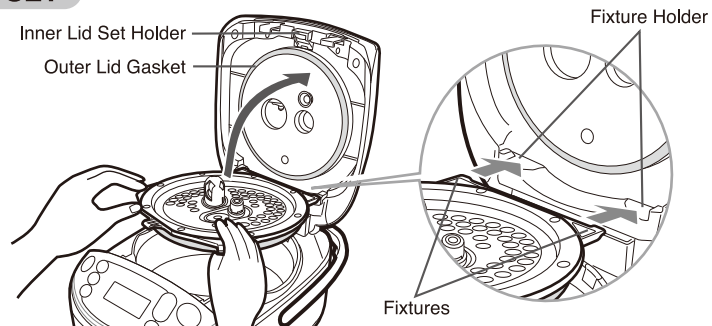


- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Set Holder.
(May cause the Inner Lid Set and Outer Lid to break.)

HOW TO ATTACH THE INNER LID SET

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.

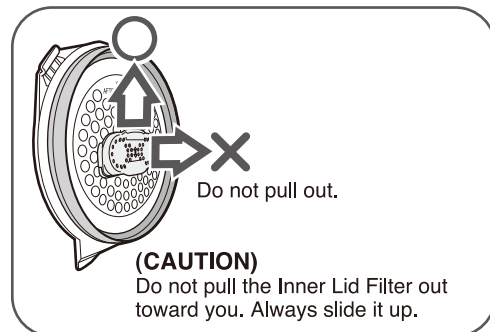
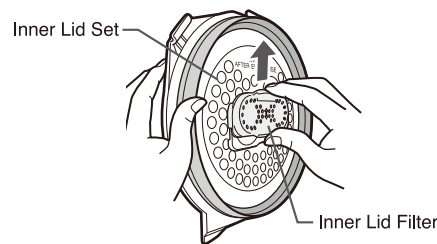
- Please make sure not to get the Outer Lid Gasket caught on the Inner Lid Set when attaching.



HOW TO DETACH AND ATTACH THE INNER LID FILTER

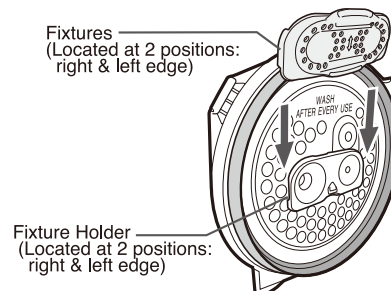
HOW TO DETACH THE INNER LID FILTER

Slide the Inner Lid Filter up with one hand while holding the Inner Lid Set in the other hand.



HOW TO ATTACH THE INNER LID FILTER

Fit the fixtures on both sides of the Inner Lid Filter to the attachments on the Inner Lid Set and slide down until you hear it click into place.



TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems	Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft: • Increase or reduce water by 1-2mm from the Water Level Line according to your preference. • If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. • The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). • The texture of rice varies depending on the room and water temperatures. • Using the Timer may result in softer rice. • Using the QUICK or STEAM-REDUCE menu settings may result in harder or wet rice. → Please try using the WHITE RICE / REGULAR or UMAMI menu setting. • Make sure the Inner Cooking Pan has not deformed. • Did you measure white rice with the White Rice Measuring Cup and not the green Rinse-Free Rice Measuring Cup? • Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.
	Rice is scorched: • Foreign matter such as rice may be stuck to the bottom of the Inner Cooking Pan or on the Side Sensor. • Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. • Make sure the Inner Cooking Pan has not deformed. • Was the SCORCH menu setting selected?
	Boils over while cooking: • Has another menu setting other than PORRIDGE been selected when cooking porridge? • Make sure the Steam Vent Set is attached. • Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. • Make sure the Inner Cooking Pan has not deformed. • Is the Menu selection or Water Level correct? → pg.13
	Unable to start cooking or the buttons do not respond: • Make sure the Power Plug is plugged in securely. • Does the Display show "E01" or "E02"? → pg.28 • Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. • Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button. • Is the Outer Lid closed securely? → Push down on the Outer Lid securely until you hear it click shut. • Foreign matter such as rice may be stuck to the Hook Holes of the Main Body. → Remove it with a bamboo stick and push down on the Outer Lid until you hear it click shut.
	A noise is heard during Cooking / Keep Warm: • The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. • The rotary noise is the internal fan operating to release excess heat. • The low noise is the pressure level being controlled during cooking. • The mechanical noise is the sound of the device that controls the pressure level during cooking. • The rolling noise is the movement of the Pressure Release Ball in the Pressure Control Valve, controlling the pressure level. • The hissing sound from pressure being released may be heard when rice completes cooking. • The mechanical noise and rolling noise heard immediately after cooking is initiated or when the Timer is set are for making sure the Outer Lid is closed securely. • The whistling noise warns that the Pressure Control Valve or Safety Valve is clogged. A louder noise may be heard when pressure is released. → Press and hold the CANCEL button for more than 1 second to cancel cooking. The pressure inside the Inner Cooking Pan may become too high because of the clogged Pressure Control Valve or Safety Valve. Clean the Inner Lid Set and Outer Lid after the PRESSURE indicator disappears from the Display.
	Steam comes out from the gap between the Outer Lid and the Main Body: • Inner Lid Set: Make sure it has not been dropped, deformed, or that the Inner Lid Gasket is not damaged. Has the Inner Lid Gasket become soiled? → Clean the gasket. • Safety Valve: Make sure that the hole is not clogged or that foreign matter is not stuck on it. • Pressure Control Valve: Make sure that the Pressure Release Ball is not stuck, and can move freely. • Make sure the Outer Lid Gasket is not caught on Inner Lid Set. → Reattach the Inner Lid Set correctly. • Inner Lid Filter: Make sure that holes are not clogged or that foreign matter is not stuck on it. → If the Inner Lid Filter becomes soiled, clean it.
	The Reheat function does not work: • Make sure the Keep Warm mode is not cancelled. → pg.17

Problems		Cause (Points to check)
KEEP WARM	During Keep Warm, rice has an odor:	• Was the rice kept warm with the spatula left in the Inner Cooking Pan? • Was cold rice reheated? • Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. • Rice may not have been cleaned sufficiently and too much bran may be left. • Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. → pg.21 • The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg.9 • Was the Extended Keep Warm mode used for more than 24 hours?
	During Keep Warm, rice has an odor, becomes yellow or dry:	• Are you keeping warm a small amount of rice in the Inner Cooking Pan? • Was the Regular Keep Warm mode used for more than 12 hours? • The type of rice and water used may make the rice appear yellow.
	During Keep Warm, rice has an odor, or rice becomes watery:	• Did you clean the Rice Cooker thoroughly after every use? → The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.22 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.
	Extended Keep Warm is not accepted:	• Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg.16 • Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. • Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Display does not show the elapsed Keep Warm time:	• Does the Display show the current time? → Press the Time Setting buttons to change the display. → pg.16 "NOTE."
	Beeps sound during Keep Warm mode:	• The beeps remind you to loosen the rice after cooking completes. → Loosen the rice and close the Outer Lid. • Is the Outer Lid open? → Close the Outer Lid.
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	• Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. • If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	• Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. • Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set:	• Did you press the START / REHEAT button after setting the time? → The START / REHEAT button must be pressed to complete setting the Timer. • Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg.8 • Is the Outer Lid closed securely? → Push down on the Outer Lid securely until you hear it click shut. • Foreign matter such as rice may be stuck to the Hook Holes of the Main Body. → Remove it with a bamboo stick and push down on the Outer Lid securely until you hear it click shut.
OTHER	When power failure occurs:	• If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.
	Sparks by the Power Plug:	• There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.
	There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set:	• If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg.22

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		Cause (Points to check)
Error Display	E01 E02 E07 E13	- Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	E06	- In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
	E17	- If H17 appears 5 times consecutively on the Display, E17 will appear and the buttons will not respond. → Press the CANCEL button and make sure the Outer Lid is closed securely, then press the START / REHEAT button. - If E17 doesn't disappear even after you have taken the above measures, it may be a malfunction. → Please contact the store you purchased the Rice Cooker or Zojirushi Customer Service.
	H01 H02	- The temperature of the Lid Sensor or the Side Sensor is too high. → Press the CANCEL button and open the Outer Lid for more than 50 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see pg.12.
	H04	The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
	H17	- The Outer Lid is not closed securely. → If H17 appears for less than 5 seconds; Push down on the Outer Lid securely until you hear it click shut. The START / REHEAT light will turn on and cooking will start. → If H17 is displayed for more than 5 seconds; Press the CANCEL button and make sure the Outer Lid is closed securely, then press the START / REHEAT button.
	Blank Display: 7:00 is blinking:	- The stored Lithium Battery is out. - The Display will turn off and stored memories (current time, menu selection and Keep Warm hours) will be erased. However, once plugged in and the clock set, the Rice Cooker will function normally. - If rice is cooked while the display shows a blinking 7:00, the current time will not be shown during the cooking process. → pg.11 - Please contact Zojirushi Customer Service to have the Lithium Battery replaced (with additional charge).
	PRESSURE is blinking:	The Rice Cooker has stopped cooking while there is still pressure inside. Please wait until the PRESSURE indicator disappears from the Display (approx.5-10 minutes.) Use of the buttons will not be accepted while the PRESSURE indicator is blinking.
	Odd Display:	- Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.8.

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service

1-800-733-6270

www.zojirushi.com

Parts Names	Parts Number
Inner Lid Set (1.0L model)	C162-6B
Inner Lid Set (1.8L model)	C163-6B
Inner Cooking Pan (1.0L model)	B384-6B
Inner Cooking Pan (1.8L model)	B385-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
Measuring Cup for most types of rice (Clear Cup)	615784-00
Measuring Cup for rinse-free white rice only (Green Cup)	617824-00
Inner Lid Filter	BU201011L-00

SPECIFICATIONS

Model No.		NP-NVC10	NP-NVC18
Cooking Capacity (approx. L) [cups]	White Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
	Umami Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
	Quick Cooking	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
	Mixed Rice	0.09~0.72 [0.5~4]	0.36~1.08 [2~6]
	Rinse-Free Rice	0.09~0.68 [0.5~4]	0.34~1.03 [2~6]
	Sushi Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
	Sweet Rice	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	Rinse-Free Rice	0.17~0.68 [1~4]	0.34~1.03 [2~6]
	Porridge	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]
	Rinse-Free Rice	0.09~0.26 [0.5~1.5]	0.09~0.43 [0.5~2.5]
	Brown Rice	0.18~0.72 [1~4]	0.36~1.44 [2~8]
	GABA Brown Rice	0.18~0.72 [1~4]	0.36~1.44 [2~8]
	Steam-Reduce	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
	Scorched Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Rinse-Free Rice	0.09~0.94 [0.5~5.5]	0.17~1.71 [1~10]
Rating		AC 120 V 60 Hz	
Electric Consumption		1240 W	1370 W
Average Power Consumption during Keep Warm		29 W	36 W
Rice Cooking System		IH (Induction Heating) PRESSURE System	
Power Cord Length		3' 3" (1.0 m)	
External Dimensions	<approx. inch>	10-1/8 (W) x 15-3/8 (D) x 8-5/8 (H) (16-3/8*1)	11-1/8 (W) x 16-1/2 (D) x 10-1/8 (H) (18-7/8*1)
	<approx. cm>	25.5(W) x 39(D) x 22(H) (41.5*1)	28(W) x 42(D) x 25.5(H) (47.5*1)
Weight		approx. 13 lbs. (approx. 5.5 kg)	approx. 15 lbs. (approx. 6.5 kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F(20°C).
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- ※1 Height with the Outer Lid open.

DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation,

Located at : 1149 W. 190th Street, Suite 1000 Gardena, CA 90248, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product:

Trade Name: ZOJIRUSHI

Kind of equipment: Electric Rice Cooker & Warmer

Model Name: NP-NVC10, NP-NVC18

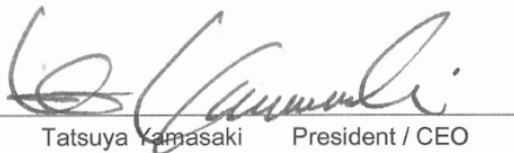
Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §2.909.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

Signature of Party Responsible: _____


Tatsuya Yamasaki President / CEO

Date of issue: June 18, 2012

www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply. See www.dtsc.ca.gov/hazardouswaste/perchlorate

NP-NVC(1) ©(B)(A)